

SNACKS

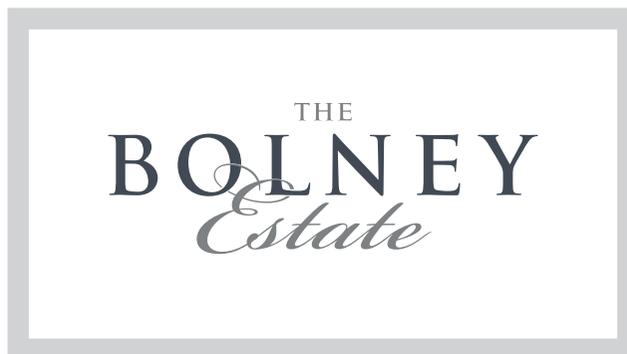
Red Pepper & Tomato Falafel with Curried Hummus (V) [†] 🌿🍷	7
Salt & Pepper Squid with Siracha Mayo (F,S) [†]	9
Welsh Rarebit on Sourdough (G,D,E,V,S) 🌿	7

SMALL PLATES

The Soup Of The Day (D,G,S) [†] 🌿🍷	8
Served with Granary Sourdough Bread & Salted Butter	
Fillet Of Beef Carpaccio (G,M,S) [†]	15
Umami Reduction & Whiskey Sauce, Crispy Caper Salad	
Local Crab Bruschetta (G,F,S) [†]	15
Kitchen Garden Tomato Salsa Verde & Black Olive Crumb	
Charred Baby Aubergine (N,E,V) [†] 🌿🍷	11
Red Pepper Ketchup, Lemon & Olive Oil Emulsion, Toasted Almonds	
Corn Fed Chicken Breast (G,D,E,F,S) [†]	14
Baby Gem, Anchovies, Bread XO, Parmesan, 64' Yolk	
Hot Smoked Salmon Salad (D,F,S) [†]	13
Chive Cream Cheese, Pickled Beetroot & Fresh Horseradish	

SAVE UP TO 10% ON DINING BY JOINING OUR WINE CLUB TODAY

Wine Club



MAINS

Bolney Beef Burger (D,G,M,S)	19
Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	
Cod & Chips (D,G,F,S)	20
Served with Lemon, Minted Peas & Tartare Sauce	
Braised Pork Belly (D,N,S) [†]	21
Hickory Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine Jus	
Pan Roast Fillet of Seabream (F,D,S) [†]	21
Sautéed Ratte Potatoes, Confit Fennel & Spinach	
Caponata Rigatoni (D,G,V,S) [†] 🌿🍷	18
Black Olive Crumb, Parmesan & Salsa Verde	

SIDES

Bread & Oil (G,V,N) 🌿	4
Olives	4.5
Rosemary Fries	6
Steamed Buttered Greens (D)	4.5

SHARERS

Charcuterie Board (D,G,E,M,C) [†]	22
A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	
Mezze Board (D,G,E,M,C,V) [†] 🌿🍷	20
A selection of Local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple	
Local Sussex Cheese Board (D,G,S)	17
A selection of Local Cheeses served Lychgate Chutney, Crackers, Grapes & Apple	
Garlic Studded Baked Camembert (D,G,S) [†] 🌿	16
With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Bread	

DESSERTS

Sticky Toffee Pudding (D,G,E,S,V) 🌿	10
Orange & Poppy Seed Tuille & Vanilla Ice Cream	
Rum Roasted Pineapple (V,N,S) [†] 🌿🍷	10
Coconut Sorbet & Hazelnut Praline	
White Chocolate & Dill Panna Cotta (D,G,S) [†]	10
Red Currants, Raspberry, Nutmeg Shortbread	
Affogato (D,G,E,N)	6
Shot Of Coffee With Vanilla Ice Cream Served with AnAmaretti Biscuit	
Petit Fours (D,G,E,N,S)	4
A Trio Of Seasonal Sweet Treats from Bolney Kitchen	

Ask your server about our Wine Flight Menu & Daily Specials

D - Dairy | G - Gluten | E - Eggs | F - Fish | N - Nuts | M - Mustard | C - Celery | S - Sulphites † Gluten & Dairy Free options available on request. 🌿 - Vegetarian & 🍷 - Vegan option, please state when ordering. Please ask your server about allergens. An optional 12.5% service charge is applied to your bill.